
STARTERS

Sydney rock oysters, half dozen, apple and ginger mignonette
Spring vegetable tart, peas, coconut feta
Smoked salmon boudin, angel hair pasta, beurre blanc
Scallop tartare, asparagus, avocado, lemon, squid ink tuille
Duck dumplings, xo sauce, pickled daikon
Prawn toast, sesame, yuzu mayonnaise

MAINS

Baked baby cauliflower, tomato salsa, oregano, seeds
Battered King George whiting, chips, tartare
Roast Mulloway, artichoke, peas, tonka bean aioli
Roast pork belly, nashi pear, vanilla, fennel
Hibachi grilled duck breast, baby kohlrabi, mulberries
Chargrilled sirloin steak, smoked beetroot, black garlic
Boronia roast chicken, café de Paris butter, witlof

SIDES

Sourdough bread and house-made butter 4
Garlic bread 6
Fennel, quail egg, crouton salad 10
Heritage tomato salad, gazpacho dressing 10
Crispy fried brussels sprouts, shallots, ginger 10
Crisp duck fat potatoes, rosemary 11
Chips 9

DESSERT

Mango, fresh berries, mango sorbet
Banoffee, chocolate, banana ice cream
Crème brulee, pineapple, coconut
Cheese, chutney, crackers (select two)
- Maffra cloth aged Cheddar
- Ebenezer Ash Chevre
- Milawa Blue

two courses \$60 per person
three courses \$75 per person

Please note 10% surcharge applies on Sundays and Public Holidays